

To Share

Charcuterie Platter julian martin iberico paleta 24mth, wagyu bresaola 7+, wild boar salami, serrano ham 18mth, tomato relish, toasted sourdough	45
Selection of Cheeses choose between: blue, white mould, hard, semi hard or soft cheeses, house made fig jam, water crackers, dried fruit and spiced nuts 1 cheese \$15.00, 2 cheese \$20.00, 3 cheese \$32.00	15-32
Local Rich Glen Marinated Olives (gf) toasted sourdough	12
Truffle Fries with Parmesan (gf)	12
Prawn Cocktail (gf) new orleans sauce, lemon	23
Freshly Shucked Coffin Bay Oysters (6) shallots, red wine vinegar	29
Salt & Pepper Calamari (gf) black lime, chilli	18
Beef Cheek Empanada chimichurri sauce	12
Spicy Buttermilk Chicken Tenders blue cheese sauce	14

Feasting Menu (Table of 8 or more)

Mains plus 2 sides\$55ppEntrée and mains plus 2 sides\$65ppEntrée, mains and desserts plus 2 sides\$80pp

Entrée

salt & pepper squid mezze platter prawn cocktail, new orleans sauce margarita pizza

Mains

red wine mustard marinated eye fillet lamb ragu pasta murray cod fillet portarlington mussels, fresh tomato, chilli, garlic & fresh herbs.

Dessert

san sebastian burnt cheese cake strawberry salad, dulce de leche ice cream

bitter chocolate & hazelnut torte
wattle seed ice cream, candied hazelnuts

roasted coconut panna cotta

caramelised spiced pineapple, lemon myrtle sponge, puffed rice

lemon brulee tart

green apple sorbet, caramel sand, citrus sponge, mint gel

Sides

blueberry, broccoli & spinach salad duck fat roasted potatoes maple roasted heirloom carrots pan fried brussel sprouts with crispy bacon



STOCK AND BARREL'S LUNCH MENU

Something Light

marinated salmon, rice, avocado, cucumber, shaved cabbage, pickled ginger, toasted nori, sesame	21
Linguini lamb shank ragu, salted ricotta, peas	23/33
Miso Soba Noodle Bowl (v, gf) soy marinated egg, bean shoots, bok choy, charred corn, spring onion, nori, sesame	20
The Reuben corned beef, swiss cheese, sauerkraut, russian dressing, toasted rye bread	21
Poppy Seed Bagel smoked salmon, red onion, cucumber, dill cream cheese	19
Blueberry, Broccoli & Spinach Salad (v, gf) fetta, barberries, avocado, roasted pepitas	18
Charred Chicken Salad (gf) green leaf mix, pickled carrot, cucumber, radish, red onion, rich glen poppy seed dressing	25
Caesar Salad cos, white anchovies, bacon, poached egg, parmesan	22
ado	d chicken 6 d prawns 9

WHERE

add smoked salmon 9

THE WELCOME

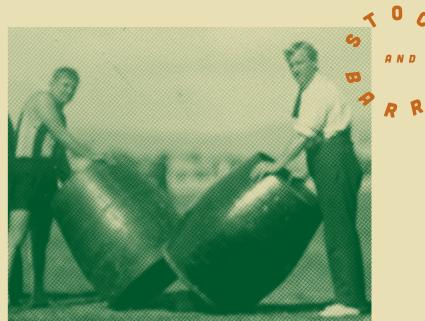
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Steak Fritz	32
300g porterhouse steak, shoestring fries, béarnaise butter sauce	
Wagyu Beef Burger new orleans sauce, melted gruyere, onions, lettuce, pickles served with waffle fries	24
Southern Fried Chicken Burger sriracha & buttermilk marinated breast, smoked garlic slaw, roquette served with waffle fries	21
Double Cheese & Bacon Burger ground angus beef, melted gruyere, smoky bacon, stock & barrel sauce, pickles, onions served with waffle fries	22
Zucchini & Corn Burger (v) caramelized onions, swiss cheese, avocado, kale salad, russian dressing served with waffle fries	20
Something Sweet	
San Sebastian Burnt Cheese Cake strawberry salad, dulce de leche ice cream	16
Bitter Chocolate & Hazelnut Torte wattleseed ice cream, candied hazelnuts, caramel sand	16
Roasted Coconut Panna Cotta caramelised spiced pineapple, lemon myrtle sponge, puffed rice	16
Lemon Brulee Tart green apple sorbet, citrus sponge,	16

From the Pizza Oven

Gariic Pizza (V)	10
rosemary, parmesan, mozzarella	
Margherita (v)	19
san marzano, mozzarella, fior di latte, basil	
The Led Zeppelin	25
san marzano, pepperoni, bacon, olives,	
anchovies, paquillo peppers, mozzarella, parmesan	
Dark Side of The Shroom	22
caramelised red onion, shiitake, button	
& oyster mushrooms, fontina cheese, garlic shoots	
Speckenwolf	25
san marzano, house cured pork belly,	
gorgonzola, fig jam, smoked garlic dressing	
La Grande Bouffe	26
san marzano, wagyu beef steak,	
smoked mozzarella, roquette, serrano ham	
A River Runs Through It	26
san marzano, fresh prawns, octopus,	
fior di latte, chilli, sorrel	



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caramel sand, mint gel